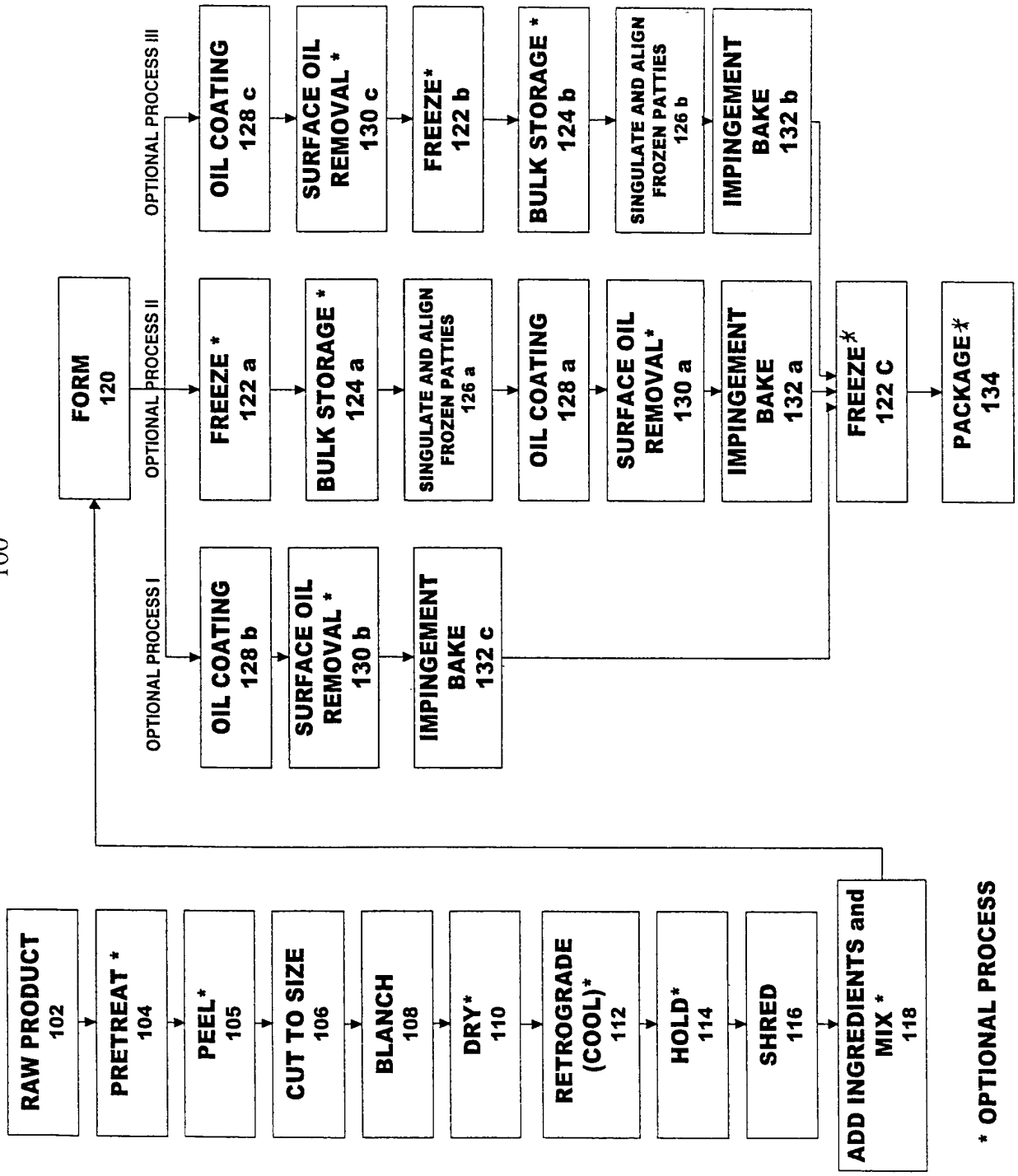
100
RAW PRODUCT 102
PRETREAT * 104
PEEL* 105
CUT TO SIZE 106
BLANCH 108
DRY* 110
RETROGRADE (COOL)* 112
HOLD* 114
SHRED 116
ADD INGREDIENTS and MIX * 118
FORM 120
OPTIONAL PROCESS I
OIL COATING 128 b
SURFACE OIL REMOVAL * 130 b
IMPINGEMENT BAKE 132 c
OPTIONAL PROCESS II
FREEZE * 122 a
BULK STORAGE * 124 a
SINGULATE AND ALIGN FROZEN PATTIES 126 a
OIL COATING 128 a
SURFACE OIL REMOVAL* 130 a
IMPINGEMENT BAKE 132 a
OPTIONAL PROCESS III
OIL COATING 128 c
SURFACE OIL REMOVAL * 130 c
FREEZE* 122 b
BULK STORAGE * 124 b
SINGULATE AND ALIGN FROZEN PATTIES 126 b
IMPINGEMENT BAKE 132 b
FREEZE* 122 C
PACKAGE* 134
* OPTIONAL PROCESS